

TEMPORARY FOOD FACILITY *Non-Prepackaged Food*

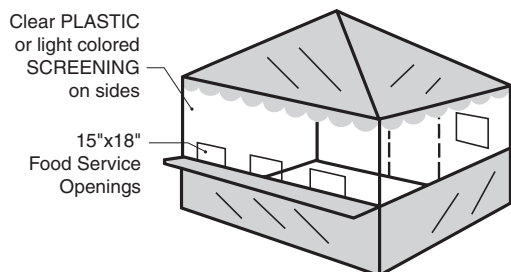
Requirements for Non-Prepackaged Food



What do I need to know before setting up a temporary food booth?



What type of food booth/enclosure is acceptable?



Prior to an event, ALL temporary food facilities must have a PERMIT to operate! In addition to a permit, food operators must meet the following food booth requirements which are adapted from the San Bernardino County and State Health and Safety Codes. Please call DEHS before purchasing or building a food booth or barbecue. Thank you for your cooperation.

All food preparation, as well as exposed or unprotected food, shall be within an enclosure. The ceiling, walls and floors of the enclosure shall be constructed of acceptable materials.

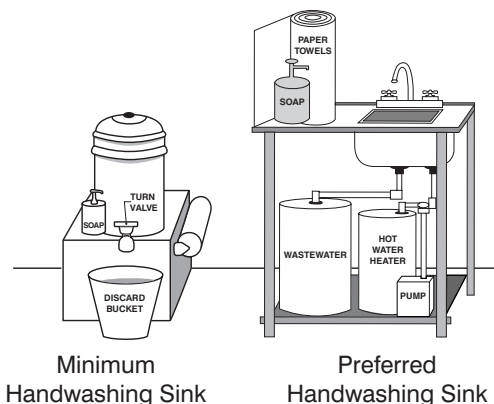
Ceilings constructed of: canvas or tarps

Walls constructed of: canvas, plywood, fine-mesh screening

Floors constructed of: plywood, concrete, asphalt
Grass floors are not acceptable and shall be covered.

NOTE: Call the local Fire Department prior to your event. It may require approval of booth material.

Are sinks required in all food booths?



Yes. All booths must have a handwashing sink. There must be a minimum of 5 gallons of preheated water in a container which has a dispensing valve that will leave hands free for washing.

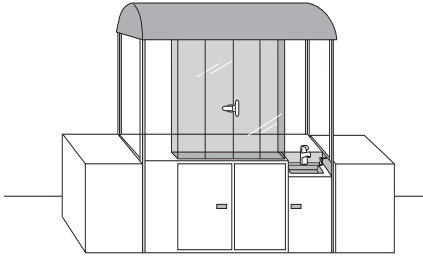
In addition, a double sink (two sinks) for cleaning equipment and utensils and other general cleaning purposes is required. One sink shall hold soapy water and the other a bleach/water solution. Use one tablespoon of household bleach per gallon of water. Three to five booths may share a utensil sink. A utensil sink in a permanent facility, motorhome, travel trailer, etc. may be used if properly located.

An approved utensil sink located within the booth may also be used as the handwash sink.

Restrooms for vendors must be provided within 200 feet of the food vendors with handwashing facilities available.

TEMPORARY FOOD FACILITY *Non-Prepackaged Food* continued

***We're selling only snow cones.
Do we still need an enclosed
food booth?***



Food such as popcorn, snow cones, pretzels, churros, nachos, ice, hot dogs and the related equipment used in their preparation, are exempt from the food booth enclosure requirements when contained within an approved, fully-protected food compartment (case) which has four sides plus top and bottom.* This compartment is to be constructed of plexiglas or stainless steel. Sugar, syrup, salt or similar items used with above food items shall also be within the food compartment or in approved dispensers.

*Unless the vendor adds food items (ingredients) such as sugar or salt, or unwraps food items such as corn-on-the-cob in the husk before serving.

*Except when operating outside of permit, such as a hot dog vendor selling chili or products other than hot dogs. Then all open food requirements such as a 2-compartment sink and screening must be met.

Note: Food carts are to operate as any other food vendor at a temporary food event, including use of a handwashing and two-compartment sink.

***How should food, utensils and
equipment be stored?***

All food, utensils and equipment shall be stored, displayed, and served so they are protected from contamination, and shall be stored off the floor on shelving, boxes, or pallets.

***How can I prevent foodborne
illness?***



Cool hamburger, chicken, pork and eggs to an internal temperature of 165°F. Use a metal-probe thermometer to check temperatures. Hot food must be kept hot and cold food cold. Food must **not** be kept between 41°F and 135°F. This is the "DANGER ZONE." These temperatures allow bacteria to grow that cause foodborne illness.

1. **Hot food** - keep food temperature at **135°F or above**.
2. **Cold food** - keep food temperature at **41°F or below**.
3. **Food that is transported must be protected from contamination and must meet the temperature requirements listed above.**

All food that is sold, given away or dispensed from a temporary food facility shall be from an approved source. It is advisable to save sales receipts. The inspector may request verification of the source of the purchased products. *No food prepared or stored in a private home may be used, stored, served, offered for sale, sold or given away in a temporary food facility. Absolutely no food preparation in RVs.*

How can I control insects?



Keep food covered to protect it from insects. Place garbage and paper waste in a refuse container with a tight-fitting lid and dispose of frequently. Collect all wastewater in a container and dispose of wastewater in a sewer-connected sink or public toilet.

What about barbeques?



Round Unit



Rectangular Open Unit

1. All barbeques must be approved by DEHS and the Fire Department. Only barbeque fuels that have been approved by the Fire Department may be used.
2. 55-GALLON DRUM BARBECUES ARE NOT PERMITTED.
3. All barbecues must have a cooking surface and cover that are easy to clean.

For more information contact



County of San Bernardino • Department of Public Health
DIVISION OF ENVIRONMENTAL HEALTH SERVICES

Visit our web site: www.sbcounty.gov/dehs

ONTARIO
1647 E. Holt Blvd.
(909) 458-9672

SAN BERNARDINO
385 North Arrowhead Ave.
(909) 884-4056

VICTORVILLE
13911 Park Ave.
(760) 243-3773